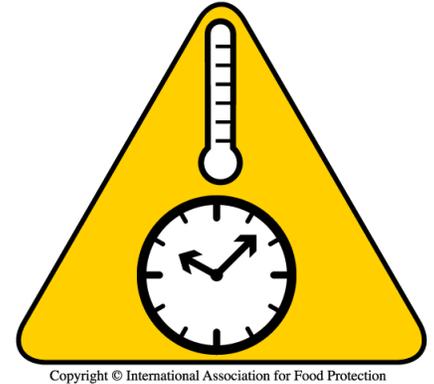


TEMPERATURE DANGER ZONE

Time-Temperature Abuse

According to the Centers for Disease Control and Prevention (CDC), time-temperature abuse of foods is a commonly associated factor in foodborne illness outbreaks. Time-temperature abuse occurs when a potentially hazardous food (PHF) is exposed to unsafe temperatures (41°F - 135°F) for an extended period of time (4 hours).



Potentially Hazardous Foods

A potentially hazardous food is a food that is capable of allowing illness causing bacterial growth. In food service, proper time and temperature control are critical to food safety. Examples of common potentially hazardous foods are as follows:

- Dairy
- Meats
- Cut Leafy Greens
- Seeds & Sprouts
- Eggs
- Seafood
- Cut Tomatoes
- Soy Products
- Poultry
- Cooked Vegetables
- Cut Melons
- Infused Oils

Temperature Danger Zone

The temperature danger zone is between 41°F - 135°F. Avoid exposing PHF foods to the danger zone by:

- Cold Holding - Maintain PHF foods in refrigerators or freezers holding below 41°F and verify ambient air temperatures frequently.
- Hot Holding - Maintain PHF foods in warmers or on steam table lines holding above 135°F and verify internal temperatures frequently.

